#### HYDE PARK

# COOK BOOK,

BUSINESS REGISTER,

AND

HISTORICAL RECORD.

LOAN EXHIBITION AND SALE,

LADIES OF M. E. CHURCH,

EVERETT HALL, Dec. 10, 11, 12, 13 and 14, 1883.

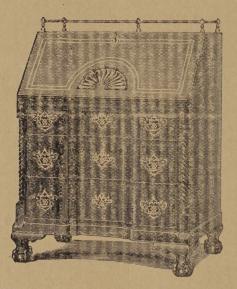
HYDE PARK:

PRESS OF THE NORFOLK COUNTY GAZETTE.

1883







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#### HYDE PARK

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COR. WEST RIVER ST. AND CENTRAL AVE.,

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#### RECIPES.

"To be good, be useful. "To be useful, be always making something good."

#### SOUPS.

"Hail, Soup! thou harbinger of full orbed dinner."

Stock for Soups.—Take lean beef and cold water in proportion of one pound of beef to one quart of water; add soup bone; place in a soup kettle. When it boils add a little cold water and remove the scum, then let it simmer slowly four or five hours. This stock may be used for all soups in which meat broth is desired, using barley, rice, macaroni, or canned tomatoes. Whatever is used must be cooked before adding stock. Serve with toasted bread, cut in small squares.—Mrs. J. W.

Mock Bisque Soup.—One-half can tomatoes, stewed and strained; one quart milk; put on to boil; mix two even tablespoons corn starch with a little cold milk; stir into boiling milk; boil ten minutes; add butter size of an egg, one teaspoon salt and one salt spoon soda to the tomatoes if very sour; add strained tomato to the milk. Serve hot.—Mrs. A. Whittier.

Tomato Soup.—In making soups always make the stock the day before you wish to use it, so that the grease will have time to rise and cool; then you can skim it all off and avoid a greasy soup. Add one quart of tomatoes, two onions, corn cut from six ears; strain through a soup strainer; add pepper and salt to taste.—Mrs. J. W.

Oyster Soup.—Boil a shank of beef until very tender, or the meat falls off; strain and let stand until next day; skim off all fat; put into a soup kettle; give one boil; then add oysters, giving them one boil. Serve hot.—Mrs. Clark.

Green Corn Soup.—Take ten good sized ears of sweet corn; scrape from the cob. put into two quarts of water, and boil till the sweetness is extracted; then add one pint thin cream or one quart of milk; season to taste. Rub smooth in a little milk one tablespoon of flour, add it to the soup when boiling, and a piece of butter size of an egg.—S. Philips.

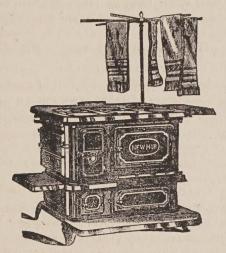
Swiss Soup.—Make stock of lamb or chicken, season with butter and salt, add a little rice; cook until tender. Just before taking up add a cup of cream.—

Mrs. J. W.

Veal Broth.—Take two knuckles of veal to three quarts of water; skim until it is no longer necessary; then add one cup of rice, and six potatoes pared and sliced; season to taste.—Mrs. Clark.

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Macaroni Soup.—Take a knuckle of veal, or pieces of cold roast veal; boil until tender; salt; break up the desired quantity of macaroni into the soup; let it cook gently on the back of the stove.—Mrs. A. H. H.

Cream of Rice Soup.—Two quarts of chicken stock, (the water in which the fowl have been boiled will answer,) one teacupful of rice, a quart of cream or milk, a small onion, a stock of celery, and salt and pepper to taste. Wash rice carefully, and add to chicken stock, onion and celery. Cook slowly two hours. Put through a sieve; add seasoning, and milk or cream which has been allowed to come to a boil; if milk use also a tablespoonful of butter.—Mrs. R. W. H.

Tomato Soup.—One quart can of tomato, two heaping tablespoonfuls of flour, one of butter, one teaspoonful of salt, one of sugar, a quart of hot water; let the tomato and water come to a boil. Rub flour, butter and a tablespoonful of tomato together; stir into boiling mixture; add seasoning. Have ready one teacupful of soaked tapioca; add this also. Boil all together for flfteen minutes, rub through a sieve and serve.—Mrs. H.

Potato Soup.—A quart of milk, six large potatoes, one stalk of celery, an onion and a table spoonful of butter. Put milk to boil with onion and celery. Pare potatoes, and boil for thirty minutes; turn off the water, and mash fine and light; add boiling milk and the butter, and pepper and salt to taste. Rub through a strainer, and serve immediately. The soup must not be allowed to stand, even if kept hot.—Mrs. R. W. Husted.

#### JANUARY 1, 1883.

#### 65th SEMI-ANNUAL STATEMENT -OF THE-

### NIAGARA

FIRE INSURANCE COMPANY. OF NEW YORK.

> CASH CAPITAL AND ASSETS, NEARLY

EIGHTEEN HUNDRED THOUSAND DOLLARS.

#### ASSETS. United States Bonds..... \$935,875 00 Corporation Bonds..... 474,860 00 Loans on Bond and Mortgage..... 105,700 00 Loans on Demand..... 9,500 00 Real Estate, unincumbered..... 22,000 00 Premiums in transit..... 170,824 07 Interest, due and accrued..... 17,265 42 Cash in Bank..... 44,465 86 \$1,780,490 35 LIABILITIES. Cash Capital..... \$500,000 00 Re-insurance Reserve..... 591,086 33 Reserve for all other liabilities..... 152,545 50 Special Reserve and Safety Fund.....\$500,000 00 Contingent Reserve...... 36,858 52 536,858 52 \$1,780,490 35

President, PETER NOTMAN.

Secretary, THOS. F. GOODRICH.

#### NORRIS & CORTHELL.

AGENTS FOR

#### HYDE PARK.

Office, 25 WATER STREET. P. O. Box, 344. Boston Office, 25 Congress Street.

White Soup.—Boil a fowl or knuckle of veal in three quarts of cold water; when meat is tender take it out, strain liquor, and when cold remove fat. This is a stock for any white soup. Boil two table spoons rice in a little water until soft, then add stock, one small slice each onion and carrot cut fine, two cloves, two peppercorns, one-half inch blade of mace, and boil fifteen minutes; strain and rub through sieve. Put to boil again; cook one tablespoon butter and one tablespoon corn starch together; pour on slowly one pint boiling milk or cream; season with one teaspoon salt, one saltspoon celery salt, and one saltspoon pepper; turn this into stock and cook a few minutes; strain into tureen. Put yolk of hardboiled egg through strainer into soups, or add two eggs beaten thoroughly.—Mrs. Whittier.

Cream of Celery Soup.—A pint of milk, a table spoonful of flour, one of butter, a head of celery, a large slice of onion, and small piece of mace. Boil celery in a pint of water from thirty to forty-five minutes; boil mace, onion and milk together; mix flour with two tablespoonfuls of cold milk, and add to boiling milk; cook ten minutes. Mash celery in the water in which it has been cooked, and stir into boiling milk; add butter, and season with salt and pepper to taste; strain and serve immediately.—Mrs. R. W. Husted.

Potato Soup.—Three potatoes, washed, pared, and boiled in boiling salted water until very soft; one teaspoon onion, and one tablespoon chopped celery, boiled in one pint milk ten minutes; drain and mash potatoes, add milk, onion and celery, one teaspoon salt, one-half

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salt spoon white pepper, and speck of cayenne; rub all through fine strainer, and put on to boil again; when boiling add one tablespoon butter, one-half tablespoon flour, cooked together with one-half cup milk; boil five minutes and strain into tureen; add one tablespoon chopped parsley, and serve with crontons or toasted bread dice.—

Mrs. A. Whittier.

Fried Bread for Soups.—Cut stale bread into dice, and fry in boiling fat until brown; it will take about half a minute. The fat must be smoking in the centre when the bread is put into it.—Mrs. R. W. Husted.

Celery Soup.—One head celery, washed, scraped and cut in inch pieces, and boiled in one pint boiling salted water until very soft; mash in water left in kettle. Boil one tea spoon chopped onion in one pint milk ten minutes, and add it to celery. Rub through fine strainer, and boil again; when boiling add one tablespoonful butter, and one-half table spoon flour, cooked together, one half teaspoon salt, one-half salt spoon white pepper; boil five minutes and strain into tureen; add one cup of whipped cream.—Mrs. A. W.

#### FISH AND OYSTERS.

In preparing fish, half of the cooks will spoil them by not using proper judgment. First, see that you have a fish with a good, bright eye; if frozen, the frost should always be taken out in cold water, or your fish will be

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American Fire Insurance Co., . . . New York.

Equitable F. & M. Insurance Co., . . Providence.

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American Insurance Company, . . . Newark.

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soft and fall to pieces. All fish are better if allowed to take salt an hour or two before cooking. Instead of boiling, they are much better steamed, as they do not watersoak if cooked a little too long. Cooks should always know what fish they have, and cook accordingly; some varieties, that are very fine boiled or baked, are tasteless broiled or fried. White fish best broiled, but very good boiled. Trout should always be boiled or baked. Fresh mackerel should always be broiled. Salmon should always be boiled. Perch, smelt, brook trout and herring, are all better fried.

Fish Chowder.—Cut three or four slices of salt pork into strips, and fry them in an iron kettle: skim out the pork, leaving the fat; put into the kettle alternate layers of fresh cod, slices of potatoes, fried pork, and Boston crackers, split; season the layers with salt and pepper; cover the whole with boiling water, or water and milk. Boil slowly about an hour.—Mrs. W.

Fish Balls.—Soak salt fish in water three or four hours; set over fire and heat slowly, but do not boil; when it is tender, take out all bones and chop fine. Boil and mash potatoes, taking a little more potato than fish. Mix well together, with a little milk to moisten and a generous piece of butter; make into cakes, and fry in hot pork fat till brown.—Mrs. J. W.

Pickled Mackerel.—For fifty mackerel, take twothirds cup of salt, one-third cup of allspice, one-third cup of cloves, one-third cup of cinnamon; mix these together, and, after wiping the mackerel, roll each one separately

#### FIRE AND MARINE INSURANCE.

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Queen Insurance Company, . . . of Liverpool.

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in spice, and pack in an earthen or stone jar; then cover with vinegar, and cover with a piece of brown paper, buttered on both sides. Bake in a slow oven.—Mrs. A. Warner.

Spiced Mackerel.—Twenty-five mackerel, cut in four pieces; wash and drain. Mix in a dish two-thirds of a cup of salt, two tablespoonfuls each of pepper, cloves and allspice, and one of mustard. Rub each piece well in the mixture; pack closely in an earthern dish; cover with vinegar. Bake five or six hours in a moderate oven, keeping dish covered closely all the time.—Mrs. E. A. S.

Pickled Mackerel.—One dozen small mackerel; one-half cup of salt; one tablespoon each of ground clove and allspice. Remove heads and tails of fish and dress without cutting open; cut across in two pieces, wash and drain. Mix spices and salt well together, and roll fish in it. Pack closely in a jar and cover with hot vinegar. Cover jar and bake slowly in moderate oven six hours; replenishing vinegar if necessary.—Mrs. Pawllon.

Salt Codfish Omelet.—Soak a piece of salt codfish, about six inches square, over night; split six crackers and lay them in cold water enough to cover them. In the morning pick the fish fine and mix well with it the soaked crackers, three well beaten eggs and a piece of butter the size of an egg; also, salt and pepper; pour over this a quart of milk in the dish in which it is to be baked; bake twenty minutes.—Mrs. C. M. Norris.

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Fish Croquettes.—Remove all bones from dressed fresh fish, mince, and season with salt and pepper; for a small quantity take one egg, one tablespoonful of flour, and one of milk; make into balls; brush over with egg; dredge with cracker crumbs; fry a deep brown.—Mrs. Blake.

Baked Bass with Hollandaise Sauce.—Scrape, wash and dry; stuff with cracker crumbs, seasoned with one teaspoon chopped onion, one teaspoon chopped parsley, one teaspoon chopped capers or pickles, one saltspoon salt, one-half salt-spoon white pepper, and moisten with one-fourth cup melted butter. Sew and skewer into shape; rub with soft butter; dredge with salt, pepper and flour; place on fish sheet with strips of salt pork under and over it; bake from thirty to forty-five minutes, according to size; baste frequently with pork fat, adding little hot water, when flour browns, if needed.

Hollandaise Sauce.—One-half cup butter creamed; add yolks two raw eggs and beat again; add juice one-half lemon, one-half teaspoon salt, speck cayenne, one-half cup boiling water; stir over hot water until thick, like soft custard.

Oyster Stew.—Cover the oysters with cold water; skim and let boil up once; then skim out the oysters and add milk to make the quantity of broth desired; also, little cracker powdered fine, wet in cold milk; let it boil up once; then put your oysters back and let come to boil; add butter and serve immediately.

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OFFICE, 7 FAIRMOUNT BLOCK.

Oyster Rolls.—A quart of the largest and finest oysters you can procure; stew them in their own liquor with some pepper, a very little mace, and some green onion chopped fine; thicken them with a little butter and flour. Take two French rolls of the square sort, baked in tins, cut a piece off the top, scoop out the greater part of crumb, fill rolls with oysters and liquor, and set near the fire in a chafing dish filled with hot coals; as the liquor soaks in fill them with more, or a little gravy boiling hot.—Mrs. R. W. Husted.

Oyster Pie.—Make a crust as for any pie, only the top crust a little richer. Take one quart of oysters, five eggs, pepper, salt, piece of butter the size of an egg, one pint of milk; bake in two deep dishes, the upper crust a little thicker than the under.—Mrs. G. E. H.

Creamed Oysters.—Melt one tablespoon butter; add two tablespoons flour, and when well mixed add slowly one cup cream; season with one salt-spoon salt, one salt-spoon celery salt, one half salt-spoon white pepper, and speck of cayenne; wash, pick over and parboil one pint of oysters, drain and add them to sauce; serve on toast and garnish with points of toast or serve on patties vol-au-vent; parboil and drain and use oyster liquor with cream in making sauce if you like.—Mrs. A. Whittier.

Scalloped Oyster Pie.—Roll out a crust of crackers, which mix with butter sufficient to make adhesive; take an earthen dish and place this crust on the bottom; dry your oysters upon a napkin and arrange them on this crust; sprinkle black pepper and salt to suit the taste;

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lay a crust upon the oysters, then another layer of oysters. and so on until the dish is filled; over all pour liquor of oysters; bake in a quick oven, about fifteen minutes.— Ella Stocking.

Boiled Oysters a la Creme.—One pint of large oysters, butter size of half an egg, one egg, cracker crumbs, one teaspoon of flour, salt and pepper; beat the egg, roll the crackers, drain the oysters, rub each oyster in the beaten egg, then roll it in the crumbs and broil nicely over a quick fire; scald the milk, smooth the flour with a little cold water, and add it to the milk with the butter and seasoning; let it boil up once, then pour over the broiled oysters and serve hot.

Scalloped Oysters.—Use a deep dish; roll a pound of crackers to a quart of oysters; make a layer of crumbs, then oysters, seasoning with salt and pepper, with small lumps of butter in each layer, till the dish is filled; pour over this a pint of milk; bake one hour.—Mrs. G. H. Peare.

Artificial Oysters.—Grate as many ears of green corn as will make one pint; add one teacup of flour, half teacup of butter, one egg, and pepper and salt to suit the taste; dropped and fried in butter.—Mrs. W. Boardman.

#### EGGS.

Eggs cooked in shell should never be allowed to boil, as boiling renders them indigestible and very injurious. To cook them properly they should be put in boiling water,

# QUINCY DYER,

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allowing a pint of water to one egg, cover them closely and place on the back of stove or table to cook, allowing eight to ten minutes, according to taste.

A Pretty Dish of Eggs.—Break the eggs into a deep dish, sprinkle a little salt over, and set into a steamer, over boiling water; steam until the whites are just set, not hard and leathery; be careful not to break the yolks.—Mrs. A. H. H.

Omelet.—Take three eggs, beat the yolks and whites separately; scald one and one-half cups of milk; add three tablespoons of flour, wet in a little cold milk, a small piece of butter and a little salt; add the beaten yolks and flour to the scalded milk, and lastly the whites beaten to a stiff froth; bake fifteen minutes.—R. S. Blake.

Baked Eggs.—Drop eggs into a buttered dish and place in the oven a few minutes, or long enough to set the whites, and serve; sprinkle a little salt on them.—Mrs. A. S. W.

Omelet.—Six eggs; beat the yolks and whites separately; one tablespoon of flour; mix smoothly with a little milk, one teacup of sweet milk, little salt and pepper; beat all together, adding the whites last; pour into a hot, buttered frypan; when partly done double like a turnover.—Mrs. D. Warren.

Egg Balls.—Boil four eggs ten minutes; drop into cold water, and when cool remove the yolks; pound these in a mortar until reduced to a paste, and then beat them

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RIVER STREET,

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Putnam & Worden.

Hyde Park, Mass.

with a teaspoon of salt, a speck of pepper and the white of one raw egg; form in balls about the size of a walnut; roll in flour, and fry brown in butter or chicken fat; being careful not to burn.—Mrs. R. W. Husted.

Omelet.—Five eggs, beaten separately, one cup of milk, one tablespoon flour, salt and pepper to taste, piece of butter half the size of an egg; beat the whites very stiff and add last; fry in butter and roll.

Poached Eggs.—Set a tin pail on the stove with a pint of milk, then beat six eggs; when the milk is nearly boiling put in a salt-spoon of salt, and one-half tablespoon of butter; add the eggs and stir steadily until it boils; pour over some toasted bread.—Mrs. H.

Omelet.—Six eggs; beat yolks and whites separately; one tablespoon of flour; mix smoothly with a little milk; beat all thoroughly together, adding the whites last; pour into a buttered spider; when partly done double it like a turnover.—Mrs. B. F. Radford.

Scrambled Eggs.—Have a spider hot and buttered; break the eggs into a dish, being careful not to break the yolks; place them in the spider; add a little salt with butter the size of a nutmeg for six eggs, or three tablespoons of rich cream; when the eggs begin to whiten stir carefully from the bottom until cooked to suit; the yolks and whites should be separated though stirred together.

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Pickled Eggs.—Steam the eggs until hard, and when cold cut in halves lengthwise; sprinkle them with vinegar to which has been added a little melted butter, pepper and salt; this makes a nice relish for lunch or tea.

#### MEATS.

What with Which and Which with What.—Boiled mutton with mashed turnip and caper sauce. Chickens must have currant jelly. Roast beef, grated horse-radish. Boiled Spanish mackerel, stewed gooseberries. Birds or game, preserved barberries. Wild duck, black currant jelly. Boiled shad, a dish of boiled rice and salad. Roast pork, apple sauce and apple pudding for dessert. Veal, tomatoes, spinach and mushroom sauce. Roast lamb, green peas and mint sauce. Cold roast lamb, mashed potatoes and salad. Roast goose, mashed potatoes, boiled onions and apple sauce. Roast turkey with cranberry jelly or cranberry sauce. Boiled turkey, oyster sauce.—Mrs. A. H. Holway.

Nice Dish for Breakfast.—Chop cold meats left from dinner, season to taste, add a little water, then cook a few minutes; then place in a deep dish and cover with seasoned mashed potatoes about an inch thick; then rub beaten egg over the top and set in the oven to brown.—Mrs. J. W.

# A. H HOLWAY, Real Estate Bought and Sold. MONEY TO LOAN ON MORTGAGES. PAPER HANGINGS.

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in their season. Also all kinds of

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We respectfully solicit your patronage. A liberal discount to Fairs, Societies, etc., etc.

#### MANN'S FRUIT STORE, Keith's Block, Hyde Park.

Meat Loaf.—Chop fine whatever fresh cold meat you may have, fat and lean together, add pepper, salt, a finely chopped onion, and two slices of bread soaked soft in milk; stir all tegether, beat in an egg, and bake until nicely brown.—Mrs. C. I. Conway.

Jellied Chicken.—Cut up the chicken and boil in as little water as possible until the bones come out; take the chicken out of the broth, but keep the latter hot; if too much liquid let it boil down; take out all the bones, being careful to find the small ones, but let the skin remain with the chicken; chop moderately fine, season with salt, pepper and a little dry mustard; put a lump of butter in the broth, say a teaspoon to a chicken; some put a little gelatine to the broth; mix the liquid through the meat; have some eggs boiled hard and cold; slice and lay them in the bottom of a dish; pour the chicken over them; put a plate and weight over it to press it; when placed on the table turn it bottom side up and cut in slices.—Mrs. Harding.

Rule for Corned Beef.—To five pounds of nice fresh beef add one and one-half cups salt, cook until tender; good when hot and delicious when cold; better if pressed when cold; it is to be boiled with the salt water enough to cover it; any less salt will greatly diminish its goodness.—S. Philips.

Spiced Meat.—Boil a shank of meat until very tender and the liquid thick; then chop fine while hot and pour over it the liquid; season with salt, pepper, and a

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little sage if desired; then pour in deep tins and let cool; this is very nice to slice for ten or breakfast.—Mrs. Geo. Peare.

Beefsteak with Oyster Sauce.—Broil a steak in the usual way; take the liquor from a can of oysters, put in a saucepan with six ounces of butter mixed with flour, let it come to a boil and turn in the oysters, let it boil up once and turn it on the steak; serve hot.—Mrs. C.

A Nice Breakfast Dish.—Take bits of meat left from dinner, chop fine, season with pepper and salt, add a sprinkling of flour, a little milk, or water, two well beaten eggs, and fry in hot butter or lard.

Boned Chicken.—Boil the chickens until very tender, in very little water, salt them when tender; take out chickens, remove skin and bones; cut the meat in small morsels, put back in the kettle with the liquor, of which there should be about a cup, add seasoning to taste; let boil up once, stirring it, and pour into mould.—Mrs. W.

Chopped Meat.—Put three cups of any kind of meat, chopped, in a dish with a little water, add salt, pepder, two beaten eggs, and a piece of butter; eaten hot with baked potatoes or to sted bread.—Mrs. E. A. S.

Mutton Stuffed and Roasted.—Remove bone; wipe inside and outside with a wet cloth; sprinkle inside with salt; stuff and sew; dredge with salt, pepper and flour; baking in hot oven, basting as often as flour is brown; bake one hour if liked rare.—Mrs. A. Whittier.

cold boiled chicken, chopped fine, and one egg beaten a little; pour into shallow dish and cool; when cool shape into balls, then into rolls; roll in crumbs, dip in egg, then in crumbs again, and fry until brown in hot lard.—

Mrs. A. W.

Chicken Curry.—Cut chicken at joints, remove breast-bone, season with salt and pepper, dredge with flour and brown lightly in hot butter; put in stewpan; fry large onion, cut in thin slices, in butter left in pan, until colored; add large tablespoon flour, one teaspoon sugar, and one tablespoon curry powder mixed together and browned in butter; add slowly one cup water or stock, and one cup strained tomato, and salt and pepper to taste; pour sauce over chicken and simmer one hour or until tender; add one cup hot milk or cream and boil one minute longer, and serve with border of boiled rice.—

Mrs. A. Whittier.

Rice Croquettes.—One-fourth pound rice picked over, washed and soaked ten minutes; boil in double boiler, with one pint milk and one-half teaspoon salt, until soft; add while still hot one-fourth cup sugar, one teaspoon butter, flavoring to taste, and the well beaten yolk of one egg. shape in oval balls, press thumb in centre of each, and insert a little jelly or marmalade; close the rice over it, roll in crumbs, then in egg and crumbs, and fry in hot lard: serve with powdered sugar, or cream and jelly beaten together.—Mrs. A. Whittier.

Boiled Ham.—To a ham that weighs fifteen pounds boil three hours; sprinkle one-half cup of sugar and bake one hour; baste often.—Mrs. G. H. Peare.

Potted Pigeons.—Clean, wash and wipe, and if old and tough, cover with spiced vinegar and onion and let them stand several hours; drain and wipe dry and stuff with cracker crumbs, highly seasoned and moistened with butter; dredge with salt, pepper and flour; fry slices of salt pork and in fat fry large onion cut fine; put crisp fat in stew pan, add fried onion, then brown pigeons all over; add boiling water or stock to half cover; simmer until pigeons are tender; remove fat, season to taste, and thicken with flour and butter cooked together; steam over pigeons and serve hot.

Stuffing for Mutton.—One cup cracker crumbs or stale bread crumbs, season with one saltspoon salt, one saltspoon pepper, one saltspoon thyme or marjoram, and moisten with one-fourth cup melted butter, stirred in with pork.

Currant Jelly Sauce for Stuffed Mutton.—Put one tablespoon in a saucepan with one tablespoon chopped onion; cook until brown; add one tablespoon of flour, stir well and gradually add one cup boiling water or stock; season with salt and pepper; strain over one cup of melted current jelly —Mrs. A. Whittier.

Chicken Croquettes.—Make cream sauce with one pint hot cream, one large tablespoon butter, two heaping tablespoons corn-starch; season with one heaping teaspoon salt, two saltspoons celery-salt, a little cayenne, one saltspoon white pepper, few drops onion juice, one teaspoon chopped parsley and one teaspoon lemon juice; when it has cooked ten minutes stir in one-half pound

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A Fillet of Veal.—Cut off the shank of a leg of veal, and cut gashes in the remainder; make a dressing of bread, soaked soft in cold water and mashed; season it with salt, pepper and sweet herbs; chop a little raw pork fine, put it in the dressing, and if you have not pork use a little butter instead; fill the gashes in the meat with part of the dressing, put it in a bake-pan with just water enough to cover it, put the remainder of the dressing on top of the meat, and cover it with a heated bake-pan lid; for six pounds of veal allow two hours' steady cooking; a leg of veal is nice prepared in this manner and roasted.—

Mrs. Geo. Fellows.

Chicken Pie.—Joint the chickens, which should be young and tender, boil them in just sufficient water to cover them; when nearly tender take them out of the liquor and lay them in a deep pudding dish, lined with pie crust; to each layer of chicken put three or four slices of pork; add a little of the liquor in which they were boiled, and a couple of ounces of butter cut into small pieces; sprinkle a little flour over the whole, cover it with nice pie crust, and ornament the top with some of your pastry; bake it in a quick oven one hour.—Mrs. Geo. Fellows.

#### SALADS, PICKLES AND JELLIES.

Sweet Pickle Peaches.—Twelve pounds peaches, four pounds sugar, three quarts vinegar, one ounce whole cinnamon. Boil sugar, vinegar and cinnamon a few minutes, take out the cinnamon and put in the fruit; boil until

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JOHN W. PORTER, AGENT, NO. 27 STATE STREET, BOSTON, MASS. soft enough. Take out the peaches and put three cloves in each peach; place them in layers alternate with bunches of raisins; use two pounds of raisins in all. When the vinegar is cold pour over the fruit.—Mrs. Ella Porter.

Salad Dressing Without Oil.—One tablespoonful each of mustard, salt, sugar and melted butter, one cup of rich cream, one cup of cider vinegar, two raw eggs. Beat together mustard, salt, sugar and eggs; then add the cream, and lastly the vinegar. Cook as you would boiled custard, stirring constantly, and remove as soon as it begins to thicken. When cold it is ready for use.—Mrs. B. F. Radford.

Chicken Salad.—Celery or cabbage; two chickens, four hard-boiled eggs, two raw eggs, two teaspoons black pepper, two teaspoons salt, four teaspoons white sugar, six teaspoons salad oil, four teaspoons made mustard, one tea-cup vinegar, as much celery or cabbage as chicken when chopped; cream the yolks, add pepper, salt and sugar, add oil a little at a time; cook chicken day before you want the salad; use whites of eggs cut in rings for garnishing.—Mrs. B. F. Radford.

Parker House Lobster Salad.—Yolks of two eggs, one teaspoon sugar, two mustard, one salt, one pint oil. Add salt, mustard and sugar to eggs, and stir with a fork on a deep plate; then add oil gradually and beat until stiff, thin down with vinegar, add wineglass of cream. We use less than half quantity of oil, and in absence of cream beat the whites of eggs to stiff froth and add to the mixture.—Mrs A. R. Whittier.

Chicken Salad.—Boil, bone and chop the chicken. Take equal quantities of meat and celery and mix with part of the dressing. Before sending to the table, pour over the remainder of the dressing and garnish with sliced boiled eggs and celery leaves. Dressing: Three eggs well beaten, one tablespoon mustard, three tablespoons cream or milk, three tablespoons melted butter, one teaspoon salt, one-half cup vinegar. Let it come to a boil.—Mrs. B. F. Radford.

Spiced Grapes.—Remove the seeds by slipping the pulp out of the skins, and then seald thoroughly and press through a cullender; then to seven pounds of fruit add three and one-half pounds sugar, one pint vinegar, one tablespoon each of cloves, cinnamon and allspice. Boil until as thick as marmalade.—R. S. Blake.

Spiced Currants.—Take five pounds nice ripe fruit, add four pounds brown sugar, one pint vinegar, and one teaspoon each of cinnamon, cloves and allspice; more if desired. Boil until thick. Very nice to eat with meats.—R. S. Blake.

Tomato Catsup.—Six quarts ripe tomatoes, four tablespoons salt, one tablespoon cloves, six red peppers cut fine, one tablespoon black pepper, half teaspoon cayenne pepper. Simmer together slowly with one pint vinegar.—Mrs. Heaton.

Chili Sauce.—Eighteen tomatoes, three peppers, two onions, one cup sugar, one pint vinegar, one teaspoonful cloves and allspice, one tablespoon salt.—Mrs. A. H. Holway.

Tomato Ketchup.—One and one-half peck tomatoes, one-half pint vinegar, eight tablespoons salt, two of cloves, allspice and black pepper, one teaspoon cayenne pepper. Stew tomatoes with vinegar till quite soft; then sift through coarse sieve, being careful to get all the pulp through; then add spices and boil one hour, stirring frequently. Keep in a cool dark place.—Mrs. E. A. Swallow.

Spiced Currants.—Five pounds currants, three and one-half-pounds sugar, one pint vinegar, one teaspoon cloves, one and one-half teaspoons allspice, two teaspoons cinnamon, one nutmeg. Mix and boil one hour.—Mrs. E. L. Jennings.

Cucumber Pickles.—Wipe your cucumbers and place in a tub; then pour over them a brine, boiling hot, allowing a pint of salt to a gallon of water; let stand till next morning; then lift out your cucumbers and pour over a new brine, repeating three mornings; then place in a jar and pour over a weak boiling vinegar, and let them remain a few days, adding pepper and spices to taste; then put over them cold vinegar, and cover with fresh grape leaves, and they will never scum if the vinegar is good.—

Mrs. J. W.

Pickled Pears.—Seven pounds fruit, three pounds sugar, one quart vinegar; cloves, cinnamon and allspice tied in a cloth. Put the sugar, vinegar and spice into a porcelain kettle, boil up and skim, then add the fruit, and boil until fully done. Put into cans, pour over the syrup, and screw down air-tight.—Mrs. Hill.

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Lemon Jelly.—Take half box of gelatine, one cup white sugar, the juice of two lemons, one and one-half pints water. First dissolve the gelatine in the water, then add the sugar and lemon. Strain and put in mould to cool.—M. E. J.

Orange Jelly.—Half box Cox's gelatine dissolved in one pint of cold water. When thoroughly dissolved add one pint of boiling water, two cups sugar, and the juice and inside of one lemon. Have in a dish eight oranges sliced, and then pour this gelatine with lemon and sugar on the oranges. Make the day before you wish to use it.—Mrs. S. J. Conway.

Lemon Jelly.—One box of gelatine makes over a quart of jelly. Soak gelatine one hour in nearly a pint of water. Add juice of three lemons, rind grated of one. Add little less than one quart water. Let boil about five minutes. Skim while boiling. Strain when pouring into dishes for cooling.—Mrs. G. Stocking.

Orange Sherbet.—Juice of ten oranges, two table-spoons gelatine, two cups sugar, two cups water, one cup boiling water, in which dissolve gelatine which has been soaked in cold water. Cut in halves and squeeze oranges. Acid ones are best.—Mrs. Ella Porter.

Peach Jelly.—Wash without removing skins or peels. Cover with water; boil until soft; strain; add half pound sugar to pint of juice.—Mrs. E. L. Jennings.

Chocolate Blanc Mang.e—One quart milk, one-eighth pound Baker's chocolate, and one even tablespoon Sea Moss farine. Boil a few minutes and sweeten to taste. Strain into a mould to cool. Serve with cream and sugar.—Mrs. R. S. Blake.

#### BREAD.

Raised Biscuit.—One pint of milk boiled and poured on half cup of butter and lard mixed; stand until milk-warm; stir in flour until about like muffins, then half cake compressed yeast soaked in tepid water; when sponge is light add one egg, well beaten, one spoon of sugar, beat these two together; when very light, mould and put in pans; if sponge is set at night, knead up after breakfast very soft; bake in a quick oven, about fifteen minutes.

Parker House Rolls.—Scald one pint milk and let it cool to lukewarm; add piece of butter one-half size of an egg, and one-half cup sugar; dissolve one-half of a cake compressed yeast; add sufficient flour for stiff batter, or for moulding in the morning fifteen minutes after rising during the night; then let rise till afternoon and cut out, rolling thin; put a little butter on one side and double it over; allow plenty of room in pan for rising; when light bake from ten to fifteen minutes.—Mrs. J. W.

Baking Powder Biscuit.—Two quarts of flour, one pint of milk, six teaspoons of baking powder, salt; knead soft and bake in quick oven; use "Star Crystal Baking Powder."—From one who has tried it.

Raised Biscuit.—From dough which has been set for bread over night, take enough to make as many biscuits as are required; knead thoroughly and set to rise again, (bread is very much improved by kneading the second time and being allowed to rise again before putting into the tins to bake); when very light knead again and cut off pieces large enough for biscuit, work into each a small bit of butter, shape and place in the tin; they should rise very light before baking; if desired for tea set them away in a cool place, and an hour before tea put them in a warm place to rise.—Mrs. J. P. Higgins.

Steam Brown Bread.—One cup sweet milk, two cups sour milk, two cups Indian meal, one cup of flour, one-half cup molasses, one teaspoon soda; steam three hours.—Mrs. E. Jennings.

Brown Bread.—One and one-half cups Indian meal, one cup rye meal, one cup flour, salt, two teaspoons yeast powder, one teaspoon saleratus dissolved in two-thirds cup molasses; stir up with milk or water till quite soft; steam three to four hours.—Mrs. A. L. McIntyre.

White Mountain Rolls.—One pint of boiled milk, one-half cup of butter, one-fourth cup sugar, beaten whites of two eggs, one-half yeast cake, seven or eight cups of flour; mix, knead, rise, shape into roll, rise again; bake.—Mrs. W. D. Lovell.

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Yeast.—One-fourth cup sugar, one-fourth cup flour, two tablespoons salt; mix; add three raw potatoes, grated; pour on one quart of boiling water; when lukewarm add one cup of yeast; rise till light; cover closely.—
Mrs. W. D. Lovell.

Brown Bread.—Two cups of Indian meal, two cups of rye meal, one cup of molasses, teaspoon of salt, same of soda; mix soft in hot water.—Mrs. G. H. Peare.

### BREAKFAST CAKES.

Pop Overs.—One cup milk, one egg, one cup flour, little salt; bake in hot oven, in cups; serve with hot sauce.—Mrs. McIntyre.

Buns.—One cup milk, one cup sugar, four spoons of butter, four spoons of yeast, raisins or currants; make a batter at night of milk, yeast and one half of sugar, in the morning add remainder of sugar, butter and flour to mould and cut; put in pan to rise before baking.—Mrs. L. J. Kittridge.

Strawberry Shortcake.—Into three pints of flour rub dry two heaping teaspoons of cream of tartar; add one-half cup of butter, a little salt, one teaspoon of soda dissolved in a pint of milk and water; mix thoroughly

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and quickly; roll to an inch in thickness and bake twenty minutes in a quick oven; when done divide it, butter and cover with strawberries and sugar; to be eaten warm.—

Mrs. L. Porter.

Breakfast Cakes.—A cup of sour milk, two-thirds teaspoon of saleratus, a little sugar, stir in of flour and Indian meal equal quantities to make a batter; fry on the spider, a nice brown, about a large spoonful for a cake; these may be varied by using Graham flour, Arlington wheat meal or rye, instead of corn meal.—Mrs. A. H. H.

Ideal Strawberry Shortcake.—Take one quart of flour, one pint of milk, four teaspoons Congress yeast powder, one-third cup shortening, (butter and lard), make the paste as soft as possible for rolling out; bake in two layers; when done cut off the upper crust, butter the lower crust of one layer, spread it over with strawberries which have already been sugared and partly crushed, upon this place another crust, butter and spread with berries as before; have beaten the whites of two eggs, to a stiff froth, with plenty of pulverized sugar, spread this thickly over the top layer of berries, put it into the oven and brown nicely; serve with cream.—R. S. Blake.

Brown Bread Brewis.—Break up the crust and broken pieces of brown bread into a pan, nearly cover with water or milk; cook until it is soft; eat with plenty of butter; a nice breakfast dish that the children like.—

Mrs. A. H. H.

Grandma Rice's Brown Bread.—One bowl of rye meal, one teaspoon of salt, one bowl of Indian meal, one teaspoon soda dissolved in lukewarm water, one cup of molasses, mixed with scant quart sour milk; stir briskly; steam three hours, then dry half an hour in oven.—Mrs. J. Terry.

Corn Cake.—Mix thoroughly two cups of Indian meal, two cups flour, one-half cup sugar, a little salt, and two teaspoons cream tartar; add two cups milk, two well beaten eggs and a tablespoon butter, and lastly a teaspoon soda dissolved in a little water.—Mrs. Hill.

Brown Bread.—A coffee cup once and a half full of rye, and once full of Indian, and half full of molasses, teaspoon of salt, two of soda; mix with some milk and steam three hours.—Mrs. B. F. Radford.

Corn Bread.—Two cups of flour, one cup of meal, tablespoon of sugar, little butter, one spoon of soda, one cup of sour milk.—Mrs. Geo. Stocking.

Batter for Corn Cakes, Apple Fritters.—One pint milk, two eggs, flour enough to thicken, pinch of salt.—Annie Kendig.

Indian Griddle Cakes.—Beat two eggs light, stir into them one quart of sweet milk, one teaspoon soda, and corn meal enough to make a good batter; bake in an iron griddle greased with pork; one spoon of butter for each cake.—Miss Bower.

Indian Cake.—One-third cup of sugar, one cup of milk, one cup of flour, one cup of meal, two teaspoons cream tartar, one of soda; bake in a quick oven.—Mrs. D. Warren.

Corn Cake.—One egg, one-fourth cup of sugar, one-half tablespoon of butter, one cup of sour milk, one cup of Indian meal, one-half cup of flour, one-half teaspoon of soda and a little salt; bake but a few minutes.—Mrs. E. A. Sawyer.

Doughnuts.—One egg, one cup sugar, one and one-half cups sour milk, one teaspoon soda, salt and nutmeg.—Mrs. E. Clark.

Hominy Cakes.—Two cups of cold boiled hominy, one cup of flour, one quart of milk, three eggs well beaten, one teaspoon of salt; beat it thoroughly and fry at once.—Miss Bowers.

Sweet Milk Doughnuts.—One cup sweet milk, two cups sugar, one teaspoon cream tartar, two eggs, salt and nutmeg to taste.—Mrs. E. Clark.

Breakfast Rolls.—One egg, one tablespoon sugar, one cup sweet milk, one teaspoon soda, two teaspoons cream tartar and little salt; bake in hot gem pan.—Mrs. E. Jennings.

Doughnuts.—One cup of sugar, one cup of sweet milk, one teaspoon cream tartar, one-half teaspoon soda, two eggs; flavor with nutmeg; mix just thick enough to

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cut; use butter or cream for shortening; if butter mix with sugar; mix the whole like bread, salt to taste.—Mrs. Geo. Haven.

Graham Gems.—Two cups Graham flour, one generous tablespoon sugar, one-half teaspoon salt, one cup water, one cup milk, two eggs yolks and whites beaten separately; have gem pans well buttered and hissing hot; bake in a hot oven from twenty to thirty minutes.—Mrs. A. Whittier.

Everyday Doughnuts.—One cup sugar, one egg, one cup sweet milk, flour to make quite stiff, in which is thoroughly mixed a little salt and two heaping teaspoons Royal Baking Powder.—Mrs. E. S. Cole.

Muffins.—One cup of sugar, two cups of milk, two eggs, five or six cups of flour, part Graham if one wishes, two teaspoons cream tartar, one teaspoon soda.—Mrs. Ella Porter,

Raised Doughnuts.—One and one-half cups sugar, two eggs, one-half cup butter, one-half cup yeast, one-quarter teaspoon soda, one cup flour; mix all together and let rise over night, then roll and cut in the morning and let stand one-half hour before frying.—S. Philips.

Corn Muffins.—Two eggs, two teaspoons white sugar, three cups flour, one heaped tablespoon of Indian meal, two teaspoons baking powder, one and one-fourth cups milk, one tablespoon melted butter, salt; bake fifteen minutes.—Mrs. E. A. Swallow.

Dark Muffins.—One tablespoon molasses, one teaspoon vinegar, one-half cup water, one teaspoon soda, Graham flour to thicken.—Mrs. Geo. Stocking.

Muffins.—One cup sweet milk, one egg, one cup sugar, one teaspoon cream tartar, one-half teaspoon soda, butter one-half size of egg; mix as griddle cakes, or three cups flour.—*Mrs. J. W.* 

Rice Muffins.—Two cups cold boiled rice, one egg, one pint milk, one tablespoon sugar, one-fourth yeast cake, flour to make stiff batter; let them rise over night; in the morning dip into tins without stirring the batter; bake in hot oven.—Mrs. H. B. Terry.

Muffins.—Two eggs well beaten, two cups milk, two tablespoons sugar, two of shortening, a little salt, three teaspoons Congress yeast powder, or the usual quantity cream tartar and soda for one quart flour; mix with three and one-half cups of flour, pour into hot gem pans and bake in a quick oven.—R. S. Blake.

Quick Muffins.—Three cups flour, one pint of milk, two eggs, little salt; bake one-fourth hour in quick oven.

—Mrs. G. Haven.

### PIES.

Pie Crust.—Allow the usual amount of baking powder to a quart of flour; then mix with sweet milk, adding a little salt. Use this for under crust. Then allowing one-half the usual amount of dough for an upper crust, for each pie; roll thin and spread with lard, as you would bread with butter for eating. Cover a full quarter of an inch with flour, then fold, lapping them four ways, and roll again thin, without turning it over. Then spread with lard as before, covering thick with flour; then roll up tightly like jelly cake. Cut off enough for one crust, place on the end, press down, and roll without turning over. This will be flaky and tender if the rule is strictly followed.

Squash Pie.—One heaping pint of strained squash, nearly two cups of sugar, three eggs, two crackers rolled very fine, one teaspoon each of salt and lemon extract, a spoonful of butter, one quart boiled milk. Stir crackers, squash, sugar and salt well together, add the milk and lastly the eggs, which must be well beaten. This makes three pies in deep plates.—Mrs. B. F. Radford.

Lemon Pie with two Crusts.—Three heaping tablespoons of corn starch wet with cold water; pour over it three large teacups of boiling water, add a piece of butter the size of an egg, three cups of sugar, two eggs, two good-sized lemons, squeeze out the juice and chop the rinds. This will make three common-sized pies. A handful of raisins or not as you choose.—Mrs. John Terry.

Lemon Pie.—One cup of sugar, one cup of boiling water, a piece of butter the size of an egg, two large crackers, and one egg; grate the yellow rind of the lemon, do not use the white. Bring the lemon, sugar and water to a boil, cool a little, then add the egg and crackers. Bake with two crusts, or frost. Enough for two small pies -R. S. Blake.



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Lemon Tarts.—One egg, juice and rind of one lemon, one cup sugar. Beat all together and set over the tea-kettle in a bowl to steam until thick. Fill the tarts with this mixture when cold.—Mrs. A. H. H.

Lemon Pie.—Juice and rind of one lemon, one cup sugar, yolks of two eggs, three tablespoons of flour, milk enough to fill the plate. Line the plate with paste, pour in the custard, and bake till done. Beat the whites of the two eggs, add three tablespoons of white powdered sugar, spread it over the pie, and brown lightly in the oven.—Mrs. A. H. Holway.

Mince Meat.—To one pint of finely-chopped beef put three pints of apples chopped fine, the juice of four lemons, two tablespoons of vinegar, two teaspoons of extract of lemon, a large cup of raisins, one-half cup of currants, a little chopped citron, one large cup of molasses, two cups of sugar, salt to taste, two-thirds of a cup of nice beef drippings. After filling the pie put bits of butter on top, and sugar to make sweet enough.—Mrs. J. P. Higgins.

Lemon Pie.—Juice of one lemon, one cup of sugar, three eggs (save whites of two for frosting), one heaping tablespoon of flour, stirred in with sugar, lemon and egg, two-thirds of a cup of water, teaspoon of extract of lemon, salt to taste. Frosting: Whites of two eggs, two heaping tablespoons powdered sugar put over the top, and set in the oven until a light brown.—Mrs. B. F. R.

Cream Pie.—One cup sugar, one and one-half cups flour, one teaspoon cream tartar, half teaspoon saleratus,

a little lemon and salt, four eggs. For the cream: One pint milk, two eggs, one cup sugar, half cup flour, salt and lemon.—Mrs. S. Cochran.

Rhubarb Pie.—One coffee cup chopped rhubarb, the yolks of three eggs, one cup sugar. Line a plate with piecrust, pour in the mixture. Beat the whites to a stiff froth, add two tablespoons sugar, put on the top. Slightly brown in the oven —Mrs. Hill.

Cream Pie.—One cup sugar, one and one-half cups flour, three eggs, three great spoonfuls milk, one teaspoon cream tartar, one and one-half teaspoons soda. Cream for filling: One pint milk, four spoonfuls sugar, two eggs, tablespoon corn starch.—Mrs. Maria Hall.

Cocoanut Pie.—One cup prepared cocoanut soaked in one pint milk, two eggs. Sweeten to taste. Baked without upper crust.—Mrs. A. L. McIntyre.

Branburys.—One cup chopped and stoned raisins, one cup sugar, two eggs, and a little butter. Add the juice of a lemon. Make this into turnovers and bake.—
Mrs. C. M. Norris.

Cream Pie.—Scald one pint of milk, then add two tablespoons corn starch, two tablespoons sugar, and the well-beaten yolks of two eggs. Add a little salt, and flavor to taste. Bake with under crust. Beat the whites of the two eggs with two tablespoons sugar for frosting; flavor with vanilla or lemon.—R. S. Blake.

Sweet Potato Pie.—Parboil one pound mealy sweet potatoes and grate them when cold. Cream half cup of butter and three-fourths cup sugar together, then add the yolks of four eggs, one teaspoon nutmeg, one tablespoon cinnamon, and one lemon. Beat the potato in by degrees and until all is light, then stir in the whites of four eggs. Bake without upper crust.—Mrs. McIntyre.

Orange Tartlets.—Juice of two fine oranges and grated peel of one, three-fourths cup sugar or one-half if the oranges are sweet, one tablespoon butter, one teaspoon corn starch dissolved in the juice of half a lemon. Beat all well together and bake in tartlet shells without cover.—Mrs. M.

Chocolate Custard Pie.—One-fourth cake Baker's chocolate grated and dissolved in a little milk; stir into it one pint of boiling water, and boil three minutes. When nearly cold, beat up with this the yolks of six eggs and the whites of three. Stir this mixture into a quart of milk, sweeten with half cup sugar, flavor with two teaspoons vanilla; salt. Bake without upper crust. When the custard is set, but not much more than half done, spread over it the whites of the three eggs and two spoonfuls sugar beaten very stiff. Then finish baking.—Mrs. McIntyre.

#### PUDDINGS.

Indian Pudding.—Set one pint of milk on the stove, when it boils add four tablespoons of Indian meal, put in a little cold milk and a small pinch of salt; let it boil ten minutes, then pour it in the dish you are going to

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bake it in, and add one quart cold milk, one teaspoon of cinnamon; sweeten with molasses or brown sugar (or both) to taste; add one egg, taking care not to add it when the mixture is too hot or the egg will be cooked and the pudding spoiled; some think that a few raisins improve it; put in the oven, having the oven as hot as for bread, and bake three or four hours.—Mrs. E. S. Clark.

Cottage Pudding.—Three cups flour, one cup milk, one cup sugar, two teaspoons cream tartar, one teaspoon soda, one egg, flavor with lemon; eat with hot sauce.—

Mrs. W. Hilton.

Suet Pudding.—One cup of chopped suet, one cup molasses, one cup raisins chopped, one cup milk, half teaspoon soda, a little salt, two cups flour; steam two hours; eat with hot sauce.—Mrs. Haven.

Pudding Sauce.—Two eggs, half cup butter, half cup sugar, a little nutmeg or vanilla; beat eggs, butter and sugar together, pour slowly into it two coffee cups or a little more of boiling water, stirring briskly while doing so.—Mrs. B. F. Radford.

Brown Betty.—Pare and cut fine some ripe apples; put a layer of apples, butter, sugar and cinnamon in a deep dish, then a layer of bread crumbs, so on till the dish is full; bake half an hour; to be eaten with sugar and cream —Mrs. Geo. H. Peare.

Mothers' Steam Pudding.—One cup molasses, one cup cold water, one cup raisins, one-half cup butter, teaspoon soda; make stiff as ginger bread; steam three hours.—Mrs. E. L. J.

Pudding Sauce.—Two eggs, one cup sugar, one-half cup butter; one cup boiling water, to be poured on the mixture thoroughly.—Mrs. A. H. Holway.

Spencer Pudding.—Four tablespoons of powdered crackers, two cups milk, the yolks of three eggs and a bit of butter as large as a butternut. bake slowly until it is stiff; when cool cover with the whites of the eggs and two-thirds of a cup of sugar, and return to the oven and brown; to be eaten without sauce.—Mrs. E. A. Sawyer.

Queen of Puddings.—One pint of white bread crumbs, one cup white sugar, one quart milk, grated rind one lemon, the beaten yolks of four eggs, one-half cup of butter; all to be mixed and baked in a shallow pan; when cool spread over with rich preserves, free from syrup, or very thick fruit jelly; then beat the whites to a stiff froth, sweeten with powdered sugar, add the juice of the lemon, spread over the pudding and brown, to be eaten cold with cream.—Mrs. R S. Blake.

Tapioca Pudding.—Three-fourths cup of tapioca boiled in one quart water till clear, add salt to taste. Core (not pare) five or six tart apples; fill the holes with sugar and a bit of butter; pour over them the tapioca, and bake.—Mrs. A. E. Bradley.

Tapioca Cream.—Take four tablespoons tapioca, put to soak over night in a little cold water; in the morning drain off all the water, then add one quart milk and boil as for soft custard in a kettle of boiling water; add three eggs well beaten, reserving the whites of two for frosting, and one cup of sugar. When a little cool spread the whites beaten to a stiff froth with two tablespoons of sugar on top. Brown slightly in the oven.—R. S. Blake.

Suet Pudding.—One cup of suet cut fine, one cup of chopped raisins, one cup each of milk and molasses, one teaspoon each of cloves and cinnamon, one teaspoon each of soda and salt, and flour to make a stiff batter. Put in a buttered dish and steam three hours. Serve with hot sauce, or cream and sugar.—R. S. Blake.

Lemon Pudding.—One pint milk, two tablespoons corn starch mixed in a little water; add to the milk one cup sugar, yolks of three eggs beaten together, juice and rind of one lemon; add to corn starch when cool. Put in a dish and bake. Whites of eggs for top.—Bessie Cameron.

"Poor Man's Pudding."—One-half cup of rice, washed thoroughly; three-fourths cup sugar; one and one-half quarts sweet milk; pinch salt. Put in oven; stir occasionally; add milk as it boils away, until it is the consistency of thick cream and brown.—Mrs. A. E. B.

Ice Cream.—Five eggs, one cup sugar, two quarts milk; add any flavoring you choose.—Mrs. Wm. Norris.

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#### CAKE.

Chocolate Cake.—One cup butter, two cups suga:, four cups flour, one cup milk, one and one-half teaspoons cream tartar, three-fourths teaspoon soda, five eggs, leaving out whites of two for frosting.—Mrs. Henry Terry.

Julia Rayne's Wedding Cake.—Three pounds flour, four pounds currants, one and a half nutmegs, clove, cinnamon, two pounds sugar, citron, twenty eggs, one-half cup molasses, two pounds butter, one and a half teaspoons saleratus, four pounds raisins; rub the fruit in half the flour; the flour can be browned in a dripping-pan on the stove, if you wish the cake to look quite dark, taking care not to scorch it or it will spoil the taste of the cake; seedless raisins are best.—Mrs. A. H. Holway.

Cookies.—Two cups sugar, one cup butter, one cup sour milk, one teaspoon soda dissolved in a little warm water, flour enough to roll thin. In cutting, avoid having more left than is necessary to roll again, as it tends to toughen them.—Mrs. Albert Whitcher.

Orange Cake.—Two cups sugar, two cups flour, half cup milk, yolks of five eggs and whites of three, one teaspoon soda, two teaspoons cream tartar, grated peel and juice of one orange, half lemon. Frosting: Beat whites of two eggs and add grated peel and juice of one orange and half lemon; sugar to stiffen.—Mrs. S. Cochran.

Chocolate Cake.—One cup butter, two cups sugar, beat to a cream, yolks of five eggs and whites of two, one

cup milk, dissolve two small teaspoons cream tartar and one of soda, three cups flour. For filling: The whites of three eggs, cup and half of sugar, and one cake "Sweet German" chocolate. Flavor with vanilla.—Mrs. George H. Peare.

Ginger Snaps.—One cup molasses, three-fourths cup butter, one heaping teaspoon saleratus dissolve l in tablespoon cold water, one-half teaspoon cloves, one teaspoon ginger, a little salt.—Mrs. Heaton.

Aunt Sarah Cake.—One egg, one cup sugar, one cup molasses. one of sour milk, one-half cup butter, two cups raisins, one teaspoon soda, one teaspoon of all kinds of spices, salt, and four and one-half cups flour.—Mrs. E. A. Sawger.

Roll Jelly Cake.—Four eggs, one cup sugar, one cup flour, one teaspoon cream tartar, one-half soda, little salt. Spread this on a tin sheet. When baked spread with jelly and roll.—Mrs. E. A. Swallow.

Marble Cake.—Light part: One-half cup butter, two-thirds cup sugar, the whites of two beaten eggs, one fourth cup milk, one cup flour, one teaspoon baking powder. Dark part: One-fourth cup butter, one-fourth cup molasses, one-half cup sugar, yolks of two eggs, one-fourth cup milk, one cup flour, one teaspoon each of baking powder, cinnamon and allspice. Put into the baking tin a spoonful of the light and dark alternately.—Alma A. Caller.

Snow Balls.—Four eggs, one cup sugar, one cup flour, one teaspoon cream tartar, half saleratus, sifted in the flour. Steam twenty minutes in cups, roll in powdered sugar. Flavor with lemon.—Mrs. Merritt.

Feather Cake.—Two cups sugar, one-half cup butter, three eggs, one cup milk, one teaspoon soda, two of cream tartar. Very nice.—Mrs. Jeffrey.

Saratoga Ginger Snaps.—One cup brown sugar, one cup molasses, one egg, small cup of butter, three teaspoons of ginger, one teaspoon vinegar, one teaspoon of soda, little nutmeg, sufficient flour to roll stift. Bake quickly.—Mrs. L. Brockway.

Lottie's Cookies.—Three eggs, leave out whites of two, one cup of butter, one and one-half cup sugar, one-half tablespoon vinegar, one-half teaspoon soda put into vinegar. Flour to roll. Bake in quick oven.—Mrs. Ella Porter.

Lemon Cake.—One cup sugar, piece of butter the size of an egg, one egg, two-thirds cup milk, one and one-half cups flour, one teaspoon cream tartar, one-half teas spoon soda. Filling: One cup sugar, two eggs, juice and rind of one and one-half lemons. Cooked in top of kettle or double boiler about twenty minutes.—Mrs. W. D. Lovell.

Molasses Gingerbread.—Two cups molasses, one cup sour milk, one and one-half cups sugar, one-half cup lard, two even spoons soda, three spoons ginger, little salt; flour enough to roll out.—Mrs. J. Terry.

Lady's Cake.—Three-fourths cup of butter, two cups sugar, half cup milk, three cups pastry flour, whites of six eggs, one teaspoon baking powder, one teaspoon essence of almond. Beat the butter to a cream. Add the sugar gradually, then the essence, milk, the whites of eggs beaten to a stiff froth, and the flour, in which the baking powder has been mixed. Bake in a large pan, or two small ones, and frost or not, as you please. If baked in sheets about two inches deep it will take about twenty-five minutes in a moderate oven.—Clara F. Sanford.

Pint Cake.—Half pint sugar, half pint flour, four eggs beaten separately, one cup butter, half cup milk, two eggs, half teaspoon cream tartar, one-fourth teaspoon soda, few currants; flavor to taste.—Mrs. Geo. L. Stocking.

Cup Cake.—One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, two teaspoons yeast powder. Flavoring to taste. Very nice.—Mrs. B. F. Radford.

Hermits.—Rub one and a half cups sugar and one cup butter together; add three eggs, one teaspoon soda, one cup dried currants; cloves, cinnamon and allspice to taste. Flour enough to roll out. Roll thin and bake quickly.—Mrs. Hill.

Raised Cake.—Two cups raised dough, one of sugar, half cup butter, two eggs, spice as liked. The cake must stand in the tin and rise again before baking.—Mrs. C. M. Norris.

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Feather Cake.—One cup butter, two cups sugar, one cup milk, three cups flour, four eggs, two teaspoons cream tartar, one of soda.—Mrs. D. Warren.

Molasses Drop Cakes.—One cup molasses, one cup sugar, nearly one cup shortening, one cup water, one tablespoon ginger, and same of cinnamon. Drop a large spoonful in a place on a dripping pan and mix stiff enough so they will not all run together.—Mrs. W. Boardman.

Orange Cake.—One cup sugar, half cup butter, half cup cold water, yolks of three eggs, two cups sifted flour, two teaspoons baking powder, the juice and pulp of one orange. This will make three layers. Make a frosting of the whites of the eggs, two-thirds cup of sugar and the grated peel of one orange, spreading it between each layer and on the top.—Mrs. Conway.

Macdonald Cake.—One cup butter, one and half cups sugar, yolks of four eggs, half cup milk, half cup corn starch, one and half cups flour, half teaspoon soda, one teaspoon cream tartar; add one teaspoon lemon and whites of four eggs last. Bake in two shallow pans.—
Mrs. W. D. Lovell.

Cream Cake.—One pint flour, one of boiling water, three-fourths cup butter, six eggs. Chop the butter fine and mix thoroughly with the flour. Put the boiling water into a saucepan, shake in the flour and butter, stirring till well mixed. Remove from the fire, stir till smooth, cool a little, just enough not to cook the eggs, break them, stirring each one in well before adding another. Then

drop on to a flat pan a heaping teaspoon for each cake; bake about two inches apart, for twenty-five or thirty minutes, in a moderate oven. Cream for same: One pint rich milk, scalding hot; then stir in three-fourths cup of flour mixed to a smooth paste with one cup milk. When thick and smooth, add two eggs well beaten, stirring constantly; remove from fire, add one cup sugar, little salt and flavoring to suit the taste.—Mrs. R. Blake.

Cookies.—One cup sugar, one cup lard and butter mixed, half cup sour milk, one small teaspoon soda, one egg, and flour to roll.—W. Norris.

Sponge Cake.—Three eggs, one cup sugar, one cup flour, beat all together; one-fourth teaspoon soda, half teaspoon cream tartar; dissolve soda in a tablespoon of hot water; one teaspoon lemon, a little salt. Don't move after putting in the oven until done.—Mrs. Geo. Haven.

Caramel Filling for Cake.—One and half cups of powdered sugar; just enough milk to wet it; small bit of butter. Boil twenty five minutes, then add two tablespoons (more or less to taste) scraped chocolate and one teaspoon vanilla. Make your cake first, then put this on to boil, and before it cools very much put between your two cakes and on top. Cake for Caramel filling: Beat to a cream one cup powdered sugar and half cup butter; add two well-beaten eggs, one cup flour, half cup sweet milkin which is dissolved one-fourth teaspoon soda, and last add one more cup flour, with half teaspoon cream tartar. Bake in two Washington-pie tins.—Mrs. A. E. Bradley.

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White Mountain Cake.—Two cups flour, one cup sugar, half cup butter, two eggs half cup milk, two small teaspoons cream tartar, one of soda, Whites and yolks of eggs beaten separately.—Mrs. J. W.

Orange Cake.—One cup sugar, half cup butter, half cup cold water, three eggs, reserving the whites of two for frosting, two cups flour, two teaspoons Congress yeast powder, juice and pulp of one orange, grate the rind for frosting. Iceing for same: White of one egg, rind and juice of one orange, the same of half a lemon; add three-fourths pound pulverized sugar.—R. S. Blake.

Sugar Gingerbread.—Five cups flour, two cups sugar, half cup butter, three eggs, one-fourth cup milk, one teaspoon soda.—Mrs. D. Warren.

Walnut Cake. — One cup sugar, half cup butter, three-fourths cup sweet milk, one cup walnut meats, one teaspoon cream tartar, half teaspoon soda, and two eggs. — Mrs. H. Terry.

Snow Cake.—One cup sugar, half cup butter, half cup milk, cup and half of flour, whites of four eggs, teaspoon and half of baking powder. Flavor with almond.—
Mrs. B. F. Radford.

Chocolate Cake.—Two cups sugar, one of butter, yolks of five eggs and whites of two, one cup milk, three and half cups flour, half teaspoon soda and one of cream tartar. If your flour swells a good deal, three cups will be sufficient. Bake in jelly tins. Filling: Mix whites of

three eggs one and half cups sugar (pulverized), one cake of chocolate melted in a saucer over the tea-kettle, one teaspoon vanilla; beat well and spread between the layers and over the top.—Mrs. B. F. Radford.

Chocolate Filling.—Two squares Baker's chocolate, one heaping tablespoon sugar, one tablespoon milk. Set over a boiling tea-kettle. When it has come to the consistency of molasses it is ready to spread. This makes enough for three layers of cake.—Alma A. Caller.

Chocolate Marble Cake.—One and a half cups of sugar, half cup butter, one egg, one and a half cups milk, three heaping teaspoons baking powder, about three cups flour, and a little vanilla. After this is well mixed take half of it and put into another dish and stir into it one square of melted chocolate; have your pan ready and put in a spoon of white and brown alternately until all is used.—Mrs. Geo. H. Peare.

Charlotte Russe.—Beat a large cup of rich cream, sweetened and flavored with vanilla, to a stiff froth; then add a cup of new milk, with one-third of a package of gelatine dissolved in it. Just as it begins to stiffen, beat again. Lastly, beat stiff the whites of three eggs and beat all well together. Line a glass dish with a thin coating of sponge cake, pour into it the cream and decorate top with cake. Set in a cool place until served.—Mrs. Husted.

Use Star Crystal Baking Powder.

Custard Souffle.—Two tablespoons flour, two scant tablespoons butter, two tablespoons sugar, one cup milk, four eggs. Let the milk come to a boil. Beat the flour and butter together; add to them gradually the boiling milk and cook eight minutes, stirring often. Beat the sugar and the yolks of the eggs together, add to the cooked mixture and set away to cool. When cool, beat the whites of the eggs to a stiff froth and add to the mixture. Bake in a buttered pudding dish for half an hour in a moderate oven. Serve immediately with a hard sauce.—Mrs. George Sanford.

Russian Custard.—Soak one-fourth of a box of gelatine in enough water to cover it for an hour. Boil one pint of milk, beat the yolks of two eggs, adding three-fourths of a cup of sugar. Stir the soaked gelatine into sugar and egg, and then stir the whole into the boiling milk. Let it heat and boil fifteen minutes, pour into a dish, stir in the beaten whites of two eggs. Flavor and cool.—Mrs. W. Norris.

Chicken Custard.—For the Sick.—One cup chicken broth, yolks of three eggs beaten, salt and pepper to taste. Mix well and cook in double boiler until it thickens like soft custard. Serve in custard cups.—Mrs. A. Whittier.

Baked Apples.—Core seven or eight large tart apples, place them in an earthen pudding dish, fill the dish with water, nearly, and put over the apples a cup of sugar. Bake until thoroughly done. Do not allow them to lose their shape. Remove from the oven to cool; then place in a glass dish for the table.—Mrs. J. P. Higgins.

Apples for Dessert.—Remove the cores from large, tart apples that will cook quickly; peel them after coring, and put them on a plate which will fit into your steamer, and will also be presentable at table. When steamed thoroughly, but not broken, remove from the steamer and set away to cool. When cool, sift sugar over them, and cover with a frosting made from the whites of two eggs and two-thirds of a cup of sugar flavored with a little lemon. Put in a quick oven two or three minutes and brown very lightly.—Mrs. J. P. Higgins.

Royal Cream.—One cup milk, one-third of a box of gelatine, four tablespoons sugar, three eggs, vanilla flavor. Put gelatine in the milk and let it stand half an hour. Beat the yolks well with sugar, and stir into the milk. Set the kettle in a pan of hot water and stir until the mixture begins to thicken. Have ready the whites of the eggs, beaten to a stiff froth, and the moment the kettle is taken from the fire stir them in quickly and turn into moulds. Set in a cold place to harden.—Mrs. R. W. Husted.

Banana Cream.—Make a boiled custard, using one egg and one teaspoon corn starch to a pint of milk (no sugar). When cool, add as many sliced bananas as the custard will well cover. Set near the ice till ready to serve. Serve with sugar and cream. Peaches may be substituted for bananas.—Alma A. Caller.

#### CANDIES.

Chocolate Cream Drops.—Mix half cup of cream with two of white sugar; boil five minutes; set the dish into another of cold water, and stir until it becomes hard. Then make it into small balls like marbles, and with a fork roll each one separately in chocolate which has in the meantime been put into a bowl over the boiling tea-kettle and melted; put on brown paper to cool; flavor to taste. This makes fifty drops.—Cora A. Peare.

Cream Candy.—One coffee-cup white sugar, one or two tablespoons water, enough to make it dissolve well as it heats; boil without stirring until it will crisp in water. Just before it is done put in a tablespoon of vanilla and one-fourth tablespoon of cream tartar. When done pour into a buttered pan, and when cool work it until perfectly white, then stretch and lay on a slab, or on a board covered with buttered paper. Cut into pieces and set away until it creams, which it will do as it dries.—Emma Cochran.

Chocolate Caramels.—Half pound chocolate, half cup milk, one cup molasses, two cups brown sugar, a piece of butter the size of an egg, and a little salt. Boil twenty minutes, stirring all the time.—M. E. Jennings.

Chocolate Creams.—Take two cups sugar, two-thirds cup water; put in a tin set on the stove; after it begins to bubble, boil three minutes, remove from the stove, flavor with vanilla or lemon; stir until cool enough to make into moulds. Take half cake of chocolate, one tablespoon sugar; grate the chocolate, add sugar, put in bowl and set over the tea-kettle; while hot drop in the cream mould, take out, put on buttered paper to harden.—Mr. G. I. Conway.

#### HYDE PARK IN THE PAST.

On this, and the pages immediately following we present a brief memorandum of a number of events in the history of our town and its earlier existence as a village, which we considered would be of interest and of value for reference.

We are pleased to acknowledge the kind aid of many friends in compiling this list, and especially that of Mr. Henry A. Rich, whose store of memoranda was of the greatest service.

As the moving year brings each date in turn before you, we hope that our little record, incomplete though it necessarily is, may yet bring to you recollection many pleasant and interesting matters which would otherwise have been forgotten and lost.

#### JANUARY.

- Reduction in fares on the B. & P. and N. Y. & N. E. Railroads, 1883.
- 1. B. & P. R. R. Co's magnificent station in Boston opened for public use, '75.
- 2. Dedication of chapel First Cong. Church, 1875.
- 2. Catholic Church, Hyde Park avenue, destroyed by fire; loss \$23,000, 1875.
- 17. Great snow storm, no trains between Hyde Park and Boston from Thursday noon to Saturday afternoon, 1867.

- 18. A twenty-hour snow storm commenced and no trains ran until morning of 21st, '57.
- 22. Opening of the Willard (now Lincoln) House, Gordon avenue, 1873.
- 28. By-laws of Town of Hyde Park adopted, 1869.
- 31. Corner-stone of First Cong. Church laid, 1868.
- 31. Hyde Park Lodge, K. of H., instituted, '77.

#### FEBRUARY.

- 1. Organization of H. P. Lodge F. and A. Masons, 1866.
- 2. James Gately, the hermit, died at his home in Grew's woods, 1875.
- 4. Public telegraph office opened in B. H. & E. railroad depot, 1869.
- 5. Dedication of public reading rooms of the H. P. Reform Club, on Hyde Park avenue, 1877.
- 8. First communication of Hyde Park Lodge, 1866.
- 10. Methodist Episcopal Church organized, 1867.
- 10. Organization of the Hyde Park and Fairmount Society for Mutual Improvement, 1866.
- 17. Foot-bridge over Neponset river at Fairmount avenue, the only one then built except the railroad bridges, carried away by flood, 1857.
- 18. Dedication of Unitarian Church, 1875.
- 21. Concert and dedication of new organ at Unitarian Church, 1883.
- 22. Dedication concert at Music Hall, H. P. ave., by H. P. and F. Choral Society, 1866.
- 23. Organization of the Village Improvement Society, 1881.
- 26. First issue of Norfolk County Gazette, 1870.

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#### MARCH.

- 4. Opening of Hyde Park Public Library, 1874.
- 5. Opening of private school by Mrs. L. G. Daniels, 1866.
- 7. Fifty-eight women attended the regular Town meeting and deposited ballots, 1870.
- 8. Burning of Town Hall; loss, \$25,000; 1883
- 8. Hyde Park Savings Bank chartered, 1881.
- 9. First annual banquet of Hyde Park Town Officers held at Everett House, 1872.
- 11. Act of incorporation of Hyde Park Savings Bank approved by Gov. Claffin, 1871.
- 13. Burning of the Mattapan Paper Mills; loss, \$125,000; 1882.
- 14. Slight earthquake shock, 1860.
- 19. Completion of the \$20,000 subscription which paid the Methodist Church debt, '82.
- 20. First meeting of Directors of Real Estate and Building Company, 1857.
- 24. Post 121, Grand Army of the Republic organized, 1870.
- 28. First issue of Hyde Park Monitor, 1874.

#### APRIL.

- 2. Golden Rule Commandery United Order Golden Cross organized, '79.
- 3. Selectmen granted leave to Dedham and H. P. Gas Co. to lay pipes through the streets, '71.
- 9. Burning of Union Vise Company's manufactory; loss, \$35,000; 1871,
- 15. New York Central Railroad commenced running special Hyde Park trains, 1857.

- 22. Act of incorporation of Town of Hyde Park signed by Gov. Bullock, 1868.
- 30. First election of Town Officers, a salute of 100 guns fired and fireworks in the evening, 1868.

#### MAY.

- 2. Public meeting to secure from Milton better accommodations for Fairmount School, '66.
- 2. Boston and New York Central Railroad reopened, 1857, (ran until 1859).
- 5. Burning of Neponset Hall Block; loss, \$30,000; 1874.
- 7. Organization of the First Congregational Church with eleven members, 1863.
  - Fairmount School opened in house of Mr. D. Higgins, 1857.
- 15. Raising of the first house in Fairmount, 1856.
- 15. First issue of Hyde Park Journal, 1869.
- 18. Opening of new station at Clarendon Hills, '71.
- 18. Norfolk Royal Arch Chapter organized, '70.
- 20. Dedham Gas Company authorized by Legislature to extend pipes to Hyde Park, '68.
- 23. Ballou's Pictorial published view of Fairmount, with descriptive article, '57.
- 30. (O. S.) Ship "Mary and John" lands the first settlers of Dorchester at Nantasket, 1630.

#### JUNE.

- 1. Meeting at Fairmount School-house to organize a Unitarian Society, '67.
- 1. McNeill Station B. & P. Railroad established.
- 2. Methodist Society broke ground for Church building, '73.

- 4. B. & P. R. R. commenced running regular trains as far as Readville, '34.
- 6. First auction sale by Fairmount Land Co., '57.
- 7. Burning of the Hyde Park Woolen Mill; loss, \$300,000; '73.
- 8. Commencement of regular services by Unitarian Society, '67.
- 9. First issue of Hyde Park Times, '83.
- 12. H. P. and F. Steam Car Co. organized, '58.
- 17. Name of McNeill station B. & P. Railroad changed to Hazlewood,
- 17. H. P. Savings Bank opened for business, '71.
- 17. Opening of the Great Peace Jubilee in Boston, the H. P. Chorus Club sends 100 singers, '76.
- 20. Norfolk County incorporated, 1793.
- 21. First funeral service held in Fairmount, that of G. W. Currier, '57.
- 28. The Fairmount Sabbath School was organized at the house of Mr. A. P. Blake, '57.
- 30. The car of H. P. and F. Steam Car Co. commenced its trips on the N. Y. Cen. R. R., '55.

#### JULY.

- 1. 3000 feet of land on Everett Square sold at \$1.00 per foot, '69.
- 1. Hyde Park Post Office made a Money Order Office, '78.
- 2. Organization of Boys' High School Battalion, '77.
- 3. Grand Union Picnic of Methodist, Cong'l and Baptist Societies at Highland Lake, '83.

#### **BUY FOR YOUR HOUSE**

CRAWFORD COOKING RANGE,

Walker Parlor Stove,

BERKLEY OPEN STOVE,

WALKER FURNACE,

Walker & Pratt Manufacturing Company, 31 & 35 UNION ST., BOSTON.

EVERETT STABLES.

Hack, Livery, Boarding and Sale Stables.

A. RAYMOND, Proprietor.

CENTRAL PARK AVE. OPP. EVERETT ST.

First-class Hacks, Carriages, etc., etc., furnished for Weddings, Funerals, Pleasure Parties, etc., at the very lowest prices.

Orders for Piano and Furniture Moving promptly attended to.

Hacks at Depots on arrival of all Trains.

BRANCH STABLES AT DEDHAM AND EAST DEDHAM.

- 3. H. P. and F. Picnic Grounds, on the hill which stood where Balkam's lumber yard is now, opened by a picnic from Roxbury, '57.
- 3. A 3100-lb. bell put on the Factory, '63.
- 4. Laying of corner stone of Catholic Church, '80.
- 4. Great Centennial Celebration by Citizens, Mass Meeting with Address and Choral Music in Grew's woods; presentation of Public Pump and Watering Trough in Everett Square; Games, Boat Races, &c., '76.
- 6. Fairmount Avenue accepted by Milton, '57.
- 6. H. P. and F. Religious Society dissolved, '59.
- 10. Death of Rev. Henry Giles, at his residence on River Street, '82.
- 16. Public Exercises at laying of Corner Stone of Damon School House, '70.
- 21. First Services in the Episcopal Church, '61.
- 28. Burning of two bridges on B. H. and E. R. R. between Hyde Park and River St. stations.

#### AUGUST.

- 2. Opening of new depot at Hyde Park Station, B. & P. R. R., '72.
- 6. Neponset Council, Royal Arcanum, instituted, 1878.
- Large cut of Fairmount, published with article in Ballou's Pictorial, 1859. The view in Music Hall was painted from this cut.
- 18. First Universalist Services in Bragg's Hall, 1861.
- 20. Boston, Hartford and Erie R. R., commenced running with 4 trains each way daily, '66.
- 27. Actual count showed 533 dwelling houses, '68.
- 31. Large Grant and Colfax Club organized, '68.

READY-MADE WINTER OVERCOATS. Largest assortment of strictly first-class goods in all respects ever offered in Boston. Our system of manufacturing, as applied to cutting, making and trimming extra large lots that are given out in the workshops at one time, enable us to turnish these garments at reasonable prices. We offer them as an economical and satisfactory substitute for custom work.

MACULLAR, PARKER & COMPANY, 400 Washington Street, Boston

PRESS SUITS FOR IMMEDIATE USE—From imported Broadcloths and Doeskins. These goods cannot possibly be distinguished from custom-made articles. They are made up with the greatest care during the dull season, and are sold at 25 per cent, less than the same qualities when ordered of a merchant tailor. Any size or figure of ordinary proportions may be perfectly fitted without delay. Full suits from \$35 to \$45, or single garments can be selected at proportionate rates.

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**BUSINESS SUITS**, of medium and heavy-weight goods, from the best scotch, English and American mills. These garments are made specially for the best class of trade in city or country, and are not to be considered as ordinary ready-made clothing.

MACULLAR PARKER & COMPANY.

MORNING AND WALKING SUITS, in black French worsteds, in diagonal and basket weaves. Very neat for young gentlemen, and suitable for nearly all occasions.

MACULLAR, PARKER & COMPANY.

FINE PERFECT-FITTING SHIRTS. We cut and make shirts to order, all the work being done on our own premises. We have hitherto succeeded in producing first-class articles in this line, and can guarantee satisfactionn in all cases.

MACULLAR. PARKER & COMPANY.

ALL THE LATEST AND LEADING styles in Neckties, Scarts, Linen Collars and Cuffs, and other articles in the line of Gentlemen's Furnishing Goods.

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**CLOVES** for all occasions. We have a large and choice assortment of English coaching and Street Gloves.

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NICE UNDER-CLOTHING—The best English, Scotch and American makes— in white, scarlet and Shetland mixed.

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DRESSING GOWNS, both our own make and imported. Also Breakfast Jackets in variety.

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#### SEPTEMBER.

- 6. First service in Unitarian Church, 1874.
- 7. An all-day service at Congregational Church, and Subscriptions received to cover the Church Debt, 1879.
- 7. "Yellow Tuesday," the Dark Day of 1881.
- 9. Meeting to organize the Fairmount Baptist Church, 1858.
- 13. Hyde Park Fire department organized, 1870.
- 14. Hamblin's Hall opened with grand Republican Rally, 1868.
- 15. Twenty Associates came from Boston to look over the land with view to purchasing, 1855.
- 23. Hyde Park Monitor expired, '75.
- 24. Dedicatory Services in Fairmount Hall by Baptist Society, 1858.
- 25. Grand parade of H. P. Fire department, with visiting company from Hallowell, Me., '74.
- 26. Fairmount Baptist Sunday School organized 1858.
- 27. First Auction Sale of lands by Real Estate and Building Company, 1858.
- 27. Social Ball at opening of Everett Stables.
- 30. A Census of Fairmount showed 59 families, comprising 261 individuals, 1858.

#### OCTOBER.

- 1. Dr. Horace Chapin, the first resident physician, moved to Fairmount, '59.
- 2. Opening of course of 26 lectures and entertainments in aid of Public Library Fund, 1871.

# MASSACHUSETTS BENEFIT ASSOCIATION, TREMONT TEMPLE,

(ROOM 26)

BOSTON, MASS.

Since commencing business, Oct. 13, 1879, only eighteen assessments have been collected, from which over one hundred losses have been paid, amounting to more than \$425,000, and a Reserve Fund accumulated, amounting to over \$50,000.

It requires from twenty to twenty-four of these assessments to equal in amount the FIRST annual payment to an old line Fire Company. 3,500 members in Boston and suburbs. Certificates issued to date, 10,575.

CALL OR SEND FOR CIRCULAR.

## DR. E. B. PENDLETON,

BANK BUILDING, EVERETT SO., HYDE PARK, Mass.

Artificial Teeth from one to a full set. Particular attention given to children's work. Ether administered in extraction of teeth.

Office Open from 8 A. M. to 9 P. M.

# GEO. W. NOYES, PAINTER AND GLAZIER,

FAIRMOUNT AVENUE, Near N. Y, and N. E. Gepot,

Jobbing of all kinds promptly attended to.

- First Congregational Society commenced services in Bragg's Hall, 1862.
- 12. First Annual dinner of Officers of R. E. & B. Co., 1869.
- 14. Organization of Readville Union Sabbath School, 1869.
- 14. New York Central Railroad stopped running, 1858.
- First public meeting in regard to formation of town of Hyde Park, held in Music Hall, 1867.
- 15. Dedication of Congregational Church, 1868.
- 15. Dedication of Chapel at Clarendon Hills, 1877.
- 15. New River Street bridge over B. & P. R. R. opened to public travel, '83.
- Hyde Park represented by 50 men in great "Wide Awake" demonstration in Boston, '60.
- 17. Gordon Hall purchased by the town, 1870.
- 23. First fire, Ruggles' Stove and Tin Shop, Fairmount Avenue, 1859.
- 28. Corner Stone of Methodist Church laid 1873.
- 28. Centennial Tree Planting—about 1000 trees set under direction of C. F. Holt, 1876.
- 29. Opening of the Everett House, 1868.
- 30. Slight Earthquake shock, 9 P. M., 1859.
- 31. Cyprus Commandery, Knights Templars, organized '73.

#### NOVEMBER.

8. Baptist Society break ground for their first Church Edifice, 1861.

### DORCHESTER MUTUAL FIRE INSURANCE CO.

OF BOSTON, MASS.

EDMUND J. BAKER, Pres. Wm. F. TEMPLE, Secy. Cash Fand, Jan. 1, 1883, \$206,326.78.

Surplus, \$122,000.00.

Losses paid by this Co. since organization, \$685,675.79. Dividends paid since organization, \$228,835.44.

Now paying 50 per cent. on 5 years, 30 per cent, on 3 years, 20 per cent. on 1 year policies.

Amount at risk, - - \$9,906,018.00 Total Liabilities, \$83,884.81.

NORRIS & CORTHELL, AGENTS,



ESTABLISHED 1849.

# JORDAN, LOVETT & CO.. INSURANCE.

No. 60 STATE STREET,

BOSTON.

- Organization of Union Sunday School at Clarendon Hills, 1872.
- 11. Fairmount and H. P. Lyceum organized, '59.
- 13. Opening of Neponset Hall, with Social party, 1871.
- 14. Death of William Hanson, known as "Father" Hanson, supposed to have been 112 years old, 1883.
- (prob.) First Sewing Circle organized in Fairmount, 1857.
- 17. Woolen Mill damaged by fire, loss \$15,000, 1870.
- 18. Public Meeting to urge County Commissioners to lay out Hyde Park Avenue to Forest Hills, 1858.
- 18. Consecration of St. Martin's Chimes, Catholic Church, '83.
- 18. All Clocks set back 15 3-4 minutes to new Standard time, '83.
- 19. Dedication of Methodist Church, 1874.
- 21. First Episcopal Church Services held in Lyman Hall, '58.
- 21. N. Y. and N. E. Railroad adopt plan of free tickets to persons building houses, '80.
- 23. The Twenty Associates and the Fairmount Land Co. take deeds of their lands from Nathan and Timothy Tucker, '55.
- 30. Dedication of present Church Edifice of Baptist Society, '70.
- 30. Oldest Native Inhabitant of Fairmount born, 1856.

#### IF LADIES LIKE

NICE. WHITE, SWEET BREAD,

They should buy a barrel of the

Haxall" Flour.

MADE BY THE HUNGARIAN PROCESS, By Messrs. Wahlberg & Swartz, Minneapolis, Minn.

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Sole Agent for Hyde Park and Vicinity, DEALER IN

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NO. 76 FAIRMOUNT AVENUE.

HENRY D. NOYES & CO.,

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13 1-2 Bromfield Street,

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NEW OLIVE WOOD GOODS, INKSTANDS, PEN-RACKS, BLOTTERS, etc. WRITING DESKS in Polished Black Walnut, Rosewood, Silver Grey, Mottled Walnut, Burl, and other beautiful woods Warranted not to warp or crack. PHOTOGRAPH ALBUMS of all sizes, at very low prices.

SCRAP BOOKS, CARD ALBUMS, AND AUTOGRAPH ALBUMS, in great variety.

FINE STATIONERY for home and office use.

"THE BEST GOODS AT LOWEST PRICES."

#### DECEMBER.

- 1. Consecration service at Christ Episcopal Church, 1863.
- 11. (to 15th) Great Fair in Neponset Hall, in aid of Public Library, '71.
- 14. Present By-laws of the Town of Hyde Park adopted, '82.
- 21. Hyde Park Council Royal and Select Masters, organized, '72.
- 21. Hyde Park Chorus Club, organized, '71.
- 23. Death of Miss Sarah Grimke, identified with early Anti-Slavery movement, '73.
- 28. First Steam Fire Engine received by town, '71.
- 29. Completion of extensive improvements in Congregational Church, '78.
- 30. Opening of Everett Hall with grand Inaugural Concert, '75.
- 31. First School Sessions in Greenwood School House, '72.
- 31. Dedication of vestries of Methodist Church, '73.

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